# International Maple Syrup Institute (IMSI) Proposed Standardized Grades and Classification of Pure Maple Syrup

## IMSI Proposed Standard International Maple Grades

<table>
<thead>
<tr>
<th>Grade</th>
<th>Description</th>
<th>% Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grade A</td>
<td>Golden</td>
<td>&gt;75.0%</td>
</tr>
<tr>
<td></td>
<td>Delicate Taste</td>
<td></td>
</tr>
<tr>
<td>Grade A</td>
<td>Amber</td>
<td>50.0-74.9%</td>
</tr>
<tr>
<td></td>
<td>Rich Taste</td>
<td></td>
</tr>
<tr>
<td>Grade A</td>
<td>Dark</td>
<td>25.0-49.9%</td>
</tr>
<tr>
<td></td>
<td>Robust Taste</td>
<td></td>
</tr>
<tr>
<td>Grade A</td>
<td>Very Dark</td>
<td>&lt;25.0%</td>
</tr>
<tr>
<td></td>
<td>Strong Taste</td>
<td></td>
</tr>
</tbody>
</table>

## Characteristics of IMSI Standardized Maple Grades

- Standard world definition and grading system for pure maple syrup
- Sugar content of minimum 66.0% to new maximum of 68.9%
- Comply with all federal and state/provincial laws and regulations for food safety and quality
- Grades consist of:
  - Colour Classes of Grade A Maple Syrup (suitable for retail sale)
  - Processing Grade Maple Syrup (any colour class of maple syrup not suitable for retail sale)
- Product Labeling must include:
  - Grade Name
  - Colour Class (Grade A only)
  - Taste Descriptor (Grade A only)
  - For Food Processing (Processing Grade only)
  - Province/State or Country of Origin
  - Name and Address of Producer/Packer or Registration Number
  - Batch Code

### Main Changes from Current Grading System:

- Uniform and consistent grading system in all maple producing states and provinces in North America
- Four colour classes of maple syrup (grade A) available for retail sale, divided evenly by colour and characterized by intensity of flavour
- More emphasis on taste with both colour and taste descriptors on the product label
- No Grade B designation for syrup sold retail
- Single processing grade restricted from retail sale based on quality (i.e. off-flavours) rather than colour
- No restriction on good quality darker syrups for retail sale (to meet consumer and ingredient user preferences)
- Mandatory batch code on the label in order to trace any quality related problem back to source

### Main Benefits of the Proposed Grading System:

- World standard definition and uniform grading system for pure maple syrup
- Facilitate trade in North American and World Markets
- Removal of Grade B designation from syrup sold retail (many consumers and ingredient users prefer darker syrups)
- Both colour and taste descriptors on the label
- More emphasis on keeping off-flavoured syrup out of the retail marketplace
- Facilitates communication and understanding regarding the uniqueness of pure maple syrup among consumers and ingredient users
- Designed to assist consumers and ingredient users in purchasing pure maple syrup in accordance with their preferences

## Current Maple Grades

### Canada

- Grade No. 1 Extra Light
  - 60.5-74.9%

- Grade No. 1 Light
  - 44.0-60.4%

- Grade No. 2 Amber
  - 27.0-43.9%

- Grade No. 3 Dark
  - <27.0%

### U.S.

- Grade A Light Amber
  - >75%

- Grade A Medium Amber
  - 60.5-74.9%

- Grade A Dark Amber
  - 44.0-60.4%

- Grade B for Reprocessing
  - 27.0-43.9%

- Grade B for Reprocessing
  - <27.0%

### Note:

Colour classes are based on % light transmittance through the maple syrup. For example, the lightest colour class in both the current and proposed system has a light transmittance of >75%. Some colour class boundaries have changed between the current and proposed grading systems.